

HACCP (Hazard Analysis of Critical Control Points) is a management system in which food safety is addressed through the analysis and control of biological, chemical and physical hazards. HACCP training educates participants about this systematic approach to hazards that can compromise food safety and teaches them how to reduce these risks to a safe level. Establishing an HACCP system is critical to your compliance with national and international legislation.



# What Does HACCP Training Include?

#### **ARE YOU READY?**

- Conducting hazard analyses
- Identifying and establishing critical control points and limits in food production
- Determining corrective actions
- Monitoring procedures for CCP during production
- Good manufacturing practice regulation overview as per 21 CFR 117 (B)

Individuals responsible for controlling or overseeing safety in food production should attend our HACCP certification training in Chicago and Atlanta, but any employee who works with food can benefit from becoming certified.

We provide training courses at various times of the year — either at your location for groups of seven or more, or at our training center in Naperville, Illinois or Atlanta, Georgia.

### Dates & Registration

Dates	Location	Price	Registration
December 14 & 15, 2020	ONLINE LIVE COURSE	\$499	Register
January 11 & 12, 2021	BD Learning Center, Naperville, Illinois	\$499	Register
February 8 & 9, 2021	ONLINE LIVE COURSE	\$499	Register
March 15 & 16, 2021	ONLINE LIVE COURSE	\$499	Register
April 12 & 13, 2021	BD Learning Center, Marietta, Georgia	\$499	Register

## **Training Locations**

Chicagoland - 600 W 5th Ave, Suite B, Naperville, IL 60563

Metropolitan Atlanta – 2470 Windy Hill Rd SE, Suite 441,
Marietta, GA 30067

Online Live Courses via Zoom or GoToMeeting / GoToTraining. Online Class Times are in CST.

## Pricing & Course Details

Price per person: \$499, (5% off for 3 or more participants, 10% off for 5 or more participants) – Price includes training IHA certification fees. Hard copies of training materials are provided to participants at no cost in classroom courses only.

16 hour course, Course Times: Days 1 & 2, 8:00 am – 5:00 pm



BD Learning Center — Chicago/Naperville IL 600 W 5th Ave, Suite B, Naperville, IL 60563

BD Learning Center — Atlanta / Marietta GA 2470 Windy Hill Rd SE, #441, Marietta, GA 30067

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